

RAN

Appetizers

Broiled Octopus, Field Mustard and Lily Bulb
Marinated Okara Soy Pulp, Sake Steamed Squid and Spring Onion
Sakura Tofu, Broad Bean and Wolfberry with Dashi Jelly

Soup

Clear Soup with Scallop and Yolk Ball, New Zealand Spinach
Sea Lettuce and Carrot

Sashimi

A Selection of Seasonal Sashimi

Broiled Dish

Broiled Spanish Mackerel with Butterbur Miso, Vinegared Vegetables
Marinated Vegetable with Bonito Flakes
Organic Beef Fillet and Vegetables with Japanese Sauce
and Whole-Grain Mustard

Fried Dish

Assorted Tempura

Braised Dish

Braised Radish, Chicken Ball, Taro, Kidney Bean and
Sakura Wheat Gluten

Rice Dish

Nigiri Sushi and Rolled Sushi with Miso Soup

Dessert

Assorted Seasonal Fruit

¥11,000

MIYABI

Appetizers

Marinated Broiled Shinsyu Salmon, Field Mustard, Broad Bean and
Radish with Dashi Jelly

Steamed Dish

Egg Custard with Taro, Soy Milk Skin and Salmon Roe

Sashimi

A Selection of Seasonal Sashimi

Broiled Dish

Broiled Alfonsino with Sansho Japanese Pepper

- Vinegared Vegetable, Marinated Vegetable with Sesame and Bonito Flakes
Seasonal Green
- Main Dish** Tajima Free-Range Chicken Yanagawa Style
Burdock and Spring Vegetables or
Assorted Tempura
- Hot Dish** Braised Seasonal Dumpling Wrapped with Sakura Leaf, Bamboo Shoot and
Sakura Wheat Gluten with Dashi Sauce
- Rice Dish** Sakura Shrimp Rice or Steamed Rice
Miso Soup and Japanese Pickles
- Dessert** Seasonal Fruit with Jelly

¥8,000

HANAGOYOMI

- Appetizers** Sake Steamed Abalone, Prawn, White Asparagus, Broad Bean and
Radish with Dashi Jelly
Sakura Tofu, Lily Bulb, Salmon Roe and Yoshino Miso
- Soup** Clear Soup with Greenling Dumpling, Sakura Flower
and Spring Vegetables
- Sashimi** A Selection of Seasonal Sashimi
- Broiled Fish** Broiled Blackthroat Seaperch with Japanese Pepper Leaf, Vinegared Udo
and Temari Sushi Wrapped with Sakura Leaf
Seasonal Ingredients with Bonito Flakes
- Main Dish** Roasted Wagyu Beef and Snap Pea, Mini Tomato and Leek
with Japanese Sauce and Wasabi
- Braised Dish** Braised Sea Bream Soft Roe, Bamboo Shoot, Radish,
Fried and Simmered Lotus Root and Seasonal Green Vegetable
- Rice Dish** Sakura Shrimp Rice or Spring Vegetable Porridge with Ginger

Dessert

Miso Soup and Japanese Pickles

Assorted Seasonal Fruit

¥17,000